#### THE LOVE OF WAH SOUNG

By A. H. Martin

As the sturdy figure paused under the balcony and gazed upon her with interested eyes, Wah Soung shivered with suppressed excitement and hid her blushing face behind her fan. This was the third time that the handsome young American with the commanding presence and smiling face had gazed upon her oriental beauty with more than passing interest, and the heart of the little daughter of the flowery land throbbed rapturously. So she peeped slyly from behind the sheltering expanse of her fan and returned the smile with pretty lips.

Suddenly Wah Soung with difficulty suppressed a tiny scream. The tall blonde stranger had laid hold of a creeper that twined its graceful length round the supports of the balcony and was climbing up. in that instant of fear Wah Soung could not repress a feeling of admiration for this man who had no fear. For it is a brave man that ventures into the clutch of the dragon when the moon veils her face behind the clouds and there is none to see.

For an instant the girl hesitated whether to flee behind the protecting walls or await the advance of the bold invader. The timid heart beat with terror, but her curiosity prevailed over the call of generations of slav ery and fear of the horror that would follow detection. And while she still wavered the man had gained the balcony and was at her side.

Gently he addressed her in the language of her fathers, and she, taking heart, answered his greetings with soft words and smiles. And as they whispered, neither marked the baleful eyes that glared at them from the shadow cast by the towering walls. And their talk flowed on as the melody of the brook that sings of love when the days are long and the sun smiles on the blushing flowers.

After many minutes the man slipped cautiously into the embrace of the creeper and stole from her presence. She had his pledge that he would return at the same hour on the next night, and she had promised to be

But as she turned away from the street her mother seized her roughly and struck her furiously in the face.

"Wretched one," she hissed, with flashing eyes, "vile spawn of a snake. Is it for this that you were brought from the land of flowers? Know ye not that ye are destined for the honorable Ling Wong of many treasures? And ye waste smiles on a son of the thrice accursed 'white pigs.' For this your shoulders shall smart and the face of thy honorable mother will be dark against thee for many days. And if the great Ling learns of this, then, indeed, were it better for thee to have remained in the land of your

the weeping Wah Soung into the

The moon shone brightly from her throne in the darkling sky and the waves lapped gently against the sides of the wharves. From her window Wah Soung watched for the coming of her white love. And her heart was heavy, for the angry hand of her honorable parent had severed the clinging length of the friendly creeper. Suddenly her small body straightened and her gaze became fixed.

On the other side of the narrow street strolled a man and a woman. Their laughter floated up to the window, borne on the unfeeling wings of the night wind. And she saw the man, the man for whom she was suffering, glance toward the window. He smiled, said something to his companion, and again they laughed. And as she gazed, her mother's scornful laughter fell upon her ears.

Wah Soung rubbed her bare shoulders where the strokes of the whip glared redly, and bowing her head in her aching arms, wept.

#### Offenses Against the Eyes.

The first offense against the eyes is reading with a poor light. This requires the ciliary muscle to do extra work to sharpen sight. It applies to dim lights, twilight, sitting too far from the light. The second offense is one of posture-stooping or lying down congests the eye, besides requiring unnatural work of the eye

Reading on trains is our third offense, the motion causing such frequent changes of focus and position as to tax the muscles of accommodation as well as the muscles of fixation. Reading without needed glasses or with badly-fitted ones, is the last. Eye strain is certainly a factor in producing disease of every part of the eye. Old age is the time of retribution for those who have sinned against their eyes .- Health.

#### Thackeray's Poets.

Thackeray's favorite poets were Goldsmith and the "sweet lyric singers," Prior, whom he thought the easiest, the richest, the most charmingly humorous of English lyrical poets, and Gay, the force of whose simple melody and artless ringing laughter he appreciated. He admired Pope, too; but while admitting Milton's greatness, thought him "such a bore that no one could read him." It is not surprising, therefore, that Thackeray never essayed the "big bow-wow kind" of poetry.-Fortnightly Review.

NEW IDEAS IN DESSERTS.

Delicious Dishes Will Be Welcome Change in the Menu.

A recipe from a western cook for a maple mousse that is simply prepared and costs no more tuan a quart of ice

Beat until light and foamy the yolks of four eggs, and put them in a double boiler with one cup of maple sirup. Cook, stirring constantly, for 15 minutes, then remove from the fire and beat until quite cold. Stir in one pint of rich cream which has been stiffly whipped, pour into mold, cover and pack in ice and salt for about five

For further freezing, have a thick layer of shaved ice in your pail, set the mold in, sprinkle in a little salt over the ice, then fill the pail with alternate layers of ice and salt.

There are some women who dislike to fuss with cracking and shaving ice, and numerous jellies and creams can be prepared that are quite as delightful and refreshing as the frozen varlety. One of these is a pineapple Bavarian cream.

Chop finely a medium-sized pine apple, add to it one cup granulated sugar, and let simmer 20 minutes, then add one-third of a box of gelatin, which has been dissolved in one-half cup of water. Stir them until cold, then add one pint of rich cream and one-fourth pound candied cherries. Mix thoroughly, then put in a mold and set away on the ice.

#### DUMPLINGS FOR THE STEW.

Light and Palatable Accompaniment to Chicken.

Stew a chicken in enough salted water to cover until tender. While chicken is cooking prepare dumplings as follows: Boil six large potatoes until done, then mash or put through potato ricer while hot. While cooking, cut about three slices of bread into onehalf inch dice and brown in two large tablespoons butter.

Salt the potatoes to taste, add pepper, nutmeg, one tablespoon sweet, marjoram, three eggs, the browned bread and flour enough to shape into sauce. dumplings. Shape one and drop into boiling water to try. If it falls apart, add more flour to the mixture. Put the mixture on a floured board and roll out with the hands the shape of a sausage and cut into two-inch lengths. When chicken is tender, take out and place on hot platter in warm place. Be sure that there is enough broth left to boil dumplings by adding a little more boiling water if necessary.

Drop in the dumplings, boil from five to seven minutes, or until done; take out place around chicken and thicken the remaining broth with about twothirds cup flour that has been cooked tity of milk to the cornstarch, and beat in one-half cup butter. Pour over chicken and dumplings and serve

#### Tub Cheese.

peculiar cheese prepared, says a writ- lay the preparation, one spoonful at a And with many blows she dragged milk was used, and the curds were Beat the whites of the eggs stiff, add set with rennet in the usual way. Every day, or as often as the milk leing on top of the pudding and brown curd could be spared for the it delicately in the oven. purpose, the curds were "run up," salted and packed solid in a wooden tub kept for this use. When full the tub was covered with a thick cloth and heavy, close cover, and set away in a dark and remote corner of the cellar. There it remained several weeks or months before it was considered fit to use. I never knew what changes took place in the stuff during this ripening period, but I do remember how odiferous that region of the cellar became whenever the covers were removed.

#### Mustard Sauce.

Put two tablespoonfuls butter in a saucepan over the fire and heat with- ful and troubled over every detail of out browning. Mix in two tablespoonfuls of flour and pour in gradually a pint of hot stock or water, stirring until thickened and perfectly smooth. Add two tablespoonfuls more butter, cut in small pieces and salt and pepper to season. Mix in three tablespoonfuls of made English mustard and a little cayenne.

For a cold mustard sauce to serve with meats rub a quarter of a cup of mustard smooth with a tablespoonful of olive oil and a teaspoonful each of onion juice, sugar and paprika. When well blended add enough vinegar to make a paste, beat ten minutes and turn into a close stoppered mustard

#### Smooth Lunch Cloths.

To have lunch cloths and centerpieces without creases from having been folded is difficult. Either save the heavy pasteboard rolls that pictures and calendars come in or make a roll of heavy paper about twice as large around as a broom handle; and, by the way, an old broom handle serves to start the roll of paper on, having two lengths, one about a foot long for small linen pieces and another about three feet long for larger pieces, and roll the freshly ironed linens on these rolls and keep in linen drawers ready for use and it will not be necessary to iron the creases out of each piece, as is the case when they are folded.

#### Chocolate Ann.

Three cups of white sugar, one cup milk, one-fourth teaspoonful cream of tartar, two squares of chocolate, one tablespoon of butter, one tablespoon of vanilla; boil sugar, milk and cream of tartar nine minutes, or until it will form a soft ball; add chocolate (melted) and butter; cook one minute longer; remove from fire; add vanilla; a coarse wire sieve; put in mold. beat vigorously for one or two min- When cold turn out on dish. Apy one utes, then pour in pans; mark is can make this jelly and be sure of

## **VALUE OF ORANGES**

ONE OF THE MOST HEALTHFUL OF FOODS.

Many Delicious Dishes That Can B Prepared from This Royal Fruit -Omelet That Will Be Appreciated.

ange eaten daily before breakfast from December to April tends to prohealth. It is well known that singers consume large quantities of oranges, specially good for the voice. Fresh fruits are always wholesome and apand fruit in some form should be eaten daily. Oranges may be served in many dainty dishes, and one may rejoice over the fact that the supply is plentiful and the price reasonable. Orange Omelet.—Beat the yolks of

six eggs with seven teapspoonfuls of powdered sugar. Whip the whites to a stiff froth and pour the egg and sugar mixture over them. Mix lightly, at the same time adding the juice and grated outside rind of a large orange. Melt a tablespoonful of butter in a frying pan and tilt it about until the bottom and sides are well greased. When firm and nicely browned set in a hot oven for two minutes, then fold it together, place on a heated dish and serve at once.

Orange Roly Poly.-Peel, slice and seed four sweet oranges. Sift together one pint of flour, one tablespoonful of baking powder and one-quarter of a teaspoonful of salt. Rub into this two tablespoonfuls of butter and mix in sufficient sweet milk to make a soft board, roll out in a long strip, spread only absolutely fearless, absowith the sliced oranges and sprinkle well with sugar. Roll up, pinch the ends so that the juice will not run out, lay on a buttered plate and steam for 30 minutes, then set in the oven until the top is dried off. Serve with hard

Orange Pudding.-Take three oranges, the juice of half a lemon, one pint of milk, one tablespoonful of cornstarch, one cupful of sugar, two eggs and one-fourth of a teaspoonful of salt. Peel the oranges and cut them into pieces half the size of a nutmeg, taking out the tough portions in the center. Place the pieces in a pudding dish, squeeze the lemon juice over them, add half a cupful of the sugar, stir, and set aside while the rest of the pudding is being prepared. Beat the yolks of the eggs, stir in two tablespoonfuls of milk, add the same quanthe two mixtures together. Heat the rest of the milk in a milk boiler, and when it comes to the boil add the egg and cornstarch mixture. Cook for five minutes, add the salt and the rest of Many years ago I used to see this the sugar, remove from the fire and er in the Boston Globe. Fresh, sweet time, upon the oranges in the dish. one tablespoonful of sugar, spread the

## Setting the Pace.

The careful housekeeper whose heart is thoroughly in her work and whose aim it is to make her household run on oiled wheels will soon discover that it lies with her to set the pace in energy, carefulness, tidiness and punctuality.

The entire household, from the children to the servants, all take their cue from the mistress. If she is lazy and careless, her servants and her children will be quick enough to follow her ex-

ample. On the other hand if the mistress is tidy, quick to discover mistakes, caredomesticity, she will soon find that her house works well, and that punctuality and order reign in place of slackness and careless methods.-Cassell's Journal.

English Yorkshire Pudding. One-half pound of flour, one pint of milk, two eggs and a pinch of salt. Beat the eggs and salt, add part of the milk, then the flour and rest of the milk. I like a fork the best to mix with. I melt some butter or dripping and put in my muffin pans and have

my pans hot. Put my batter in about

half full, and then everybody gets

their share of crust.

Worcestershire Sauce. Add to one quart of vinegar one

half ounce cayenne pepper, two heads garlic, chopped; three anchovies. mashed; two teaspoons ground cloves three teaspoons of allspice, two blades of mace, one-half teaspoon each cinnamon and ginger. Let stand 24 hours Strain, add the juice of a lemon. Cork and set aside for ten days. Pour in a crock and skim, bottle and seal.

#### With the Squabs.

For a sauce for fried squabs turn a cupful of hot water flavored with beef juice or a good stock into the pan in which the squabs are cooked, add six or eight button mushrooms cut in pieces, pepper and sait, and cook for five minutes. Then season with a tablespoonful of flour rubbed smooth with two tablespoonfuls of butter.

### Cranberry Jelly.

One quart cranberries, one pint rugar, one-half pint water; wash and pick over cranberries, put in a saucepan with sugar and water; boll 12 minutes; wash the berries on side of kettle while boiling; strain through

#### Taft and Sherman.

There was but little doubt perty owner, about whom the Chicago convention would nominate for president, the question of who would Taft was nominated on the first Medical men say that an acid or ballot to head the ticket. Upon petizing as a food or in beverages, even less opposition than that shown to Mr. Taft. As to the head of the ticket, we will let the President speak. He has been intimately acquainted with Mr. Tatt for years and is prob ably better able to speak of his qualifications for the presidency than any other man. The President says:

"I feel that the country is, inhave known him intimately for purposes and ideas. I do not all the country a man so well lutely disinterested and upright, but he has the widest acquaint ance with the nation's needs without and within and the broadest sympathies with all our

self would be freer from the least claim for it." Kerr's pharmacy. taint of demagoguery, the least

of the business man, of the pro-

"No matter what a man's occupation or social position, no matter what his creed, his color it rheumatic patients discuss their or the section of the country symptoms and tell of anything that be the vice-presidential candi- from which he comes, if he is an while medical men contribute articles date was an open question. As honest hard-working man, who to it on the different phases, symptoms was to be expected. Secretary tries to do his duty toward his and species of rheumatism and the neighbor and toward the country, he can rest assured, that he say, most rheumatic patients in Gerwill have in Mr. Taft the most many make a point of seeing this the nomination of the secretary, upright of representatives and duce a condition of almost perfect it was conceded that New York the most tearless of champions. was entitled to a place on the Mr. Tatt stands against privithe juice of the fruit being considered ticket and Sherman was nomin. lege and he stands pre-eminently ated for the second place with for the broad principles of American citizenship which is at the foundation of our national well-

The name Sherman has been history. From the date of the Colonial history until now it has been prominently identified with used. our country's history,

Roger Sherman was a signer of the Declaration of Independdeed, to be congratulated upon ence. The names of John Sher-Pour in the omelet and cook slowly. the nomination of Mr. Taft, I man and William T. Sherman are still fresh in the memories set in a quick oven is appetizing. As many years, and I have a pecul- of every American. Those who iar feeling for him because know James S. Sherman, the Melt one-half pound of rich cheese in throughout that time we worked vice presidential nominee, say for the same object, the same that he is a very able man and are confident that he will prove believe there could be found in a credit to the name. He is a very popular man in his state dough. Turn out on a well-floured fitted to be president. He is not and has had ten years experience as congressman. Taft and Sherman make a strong team and are worthy of public confidence and support.

#### Rev. I. W. Williams Testifies.

Rev. I. W. Williams, Huntington, W. Va., testifies as follows: "This is to certify that I used Foley's Kidney Remedy "He would be as emphatically for nervous exhaustion and kidney a president of the plain people trouble, and am free to say that Foley's as Lincoln, yet not Lincoln him- Kidney Remedy will do all that you

The function of the kidneys is to tendency to arouse or appeal to strain out the impurities of the blood class hatred of any kind. He which is constantly passing through has a peculiar and intimate them. Foley's Kidney Remedy makes knowledge of and sympathy with the kidneys healthy. They will strain the needs of all our people—of Take Foley's Kidney Remedy and it the farmer, of the wage worker, will make you well. Kerr's pharmacy.

Paper Foe to Rheumatism Rheumatism being such a universal

complaint, it is hardly to be wondered at that there exists a paper entirely for the benefit of rheumatic sufferers. This is published in Germany, and is strange publication.

Why Turbines Shake,

Passengers of the new turbine ment and surprise to find that the vibration experienced on ocean-going vessels has not been entirely eliminated. As a matter of fact, the vibration. so far as it relates to the engines, has been suppressed and the conditions greatly improved, but there is a cerprominent all through American tain amount of vibration resulting from the passage of the propellers through the water, and this never will " overcome so long as propellers are

Cheese Dainty.

Cheese is being used as a substitute for meats. It is pre-eminently useful in making dainties for chance company suppers. Toast spread with tempting as any dish is the "goldens foam," served at first-rate cafes. a frying pan and when soft add one cupful of thick sweet cream, half & teaspoonful of salt and a pinch of cayenne. Mix thoroughly, then break in quickly six fresh eggs and cover for two minutes. When the whites begin to set remove the cover, and beat the mixture well with a large spoon for a few minutes. Have ready fresh crackers, heated and buttered, spread the cheese foam quickly over them and serve at once.

#### Information for Uncle HI.

"Well, I swan," said Uncle Hi Hayricks as he was being conducted through the fine club building by his nephew, "it's mighty elegant, ain't no doubt about that. You people that belong to it must all be millionaires, ain't you?"

"Not all of us. There are several millionaires among our members, how-

"Why, it's jes' like a palace. What you got all these livin' rooms fer, any

"They are mostly for the accommodation of gentlemen who are paying allmony, or who expect to begin

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